PERSONALS

Mrs. H. G. Johnson has the flu.

Friends are sorry to hear of the illness of Miss Janie McKinney.

C. S. Jenkins is a patient at the Virginia Baptist Hospital.

Mr. and Mrs. L. M. Drinkard, of Richmond visited Mrs. W. J. LeGrand during the holidays.

Miss Margaret Fulp spent Christmas in the home of Mr. and Mrs. Syd Conner at Collinsville.

Clem R. Morton, of Spout Spring is a patient in the Virginia Baptist Hospital.

Mr. and Mrs. Raymond Harris and son, Michael, of Norfolk, spent the holidays here with relatives.

T. W. Moses has returned to his home here, after being a patient in Memorial Hospital for several days.

Bobby Seay, of the U. S. Navy, is spending the holidays here with his mother, Mrs. Annie Seay.

Dr. Stanley Boyce will not be in his office on Saturday, December 31.

Miss Mattie Moss recently had the misfortune to fall and break her collar bone.

G. L. Doss returned to his home here Tuesday, after being a patient at Virginia Baptist Hospital for the past four weeks.

Mr. and Mrs. Joel Flood and son, Hal spent several days this week in Richmond with Mr. and Mrs. Cameron Seay.

Friends are glad to hear that Mr. Tomnie Covington, who is a patient at Virginia Baptist Hospital, is improving.

Mr. and Mrs. Gordon Bragg and family left today for Richmond, where they will spend the rest of the holidays.

Mr. and Mrs. Ed Payne and children, Jimmy and Susan, of Darlington Heights were visitors in the G. L. Doss home last evening.

Pvt. Carl Cavender, of Ft. Monroe was a guest in the home of Miss Rosa Mae Wooldridge for the holidays.

Mrs. J. C. Abbitt and Miss Mattie Moss are spending the holidays in the home of Mr. and Mrs. W. C. Harvey.

Mr. J. O. Baker and Mr. Ryland Harvey, of Richmond spent Tuesday with their aunt, Mrs. Sam Anderson.

Mr. and Mrs. W. H. Sanders, of Richmond were recent visitors in the home of Mr. and Mrs. W. C. Harvey and Mrs. J. C. Abbitt.

Mr. and Mrs. Elton F. Porton, of Meeker, Colo., will arrive the first of January to visit her parents, Mr. and Mrs. Jessie Guill.

Mr. and Mrs. B. C. Jessee, of Lynchburg and Mr. and Mrs. Jessie Reynolds, of Forest were guests of Mr. and Mrs. Gordon Bragg during the holidays.

Mr. and Mrs. W. W. Ford, Jr. and daughters, Debra and Donnis, of Beckley, W. Va., were guests of her mother, Mrs. Clara Mitchell, for the holidays.

Dr. W. E. Harvey and family, of Falls Church are expected to spend a part of the holidays in the home of his parents, Mr. and Mrs. W. C. Harvey.

Mrs. Ryland Harvey, of Richmond has returned home after spending several days with her sister and brother-in-law, Mr. and Mrs. Byron Coe.

Mrs. S. J. Evans will be hostess this coming Wednesday at a 6:00 o'clock dinner, to Mrs. Flora Stanley, Miss Mary Watt Stanley and Mr. Wesley Newcomb, of near Lynchburg.

Mr. and Mrs. Ralph J. King, of Richmond spent the week-end with her parents, Mr. and Mrs. J. R. Shuford. Mr. and Mrs. Murrell Ferguson were Christmas Day dinner guests in the same home.

Mr. and Mrs. R. L. Carter, of Boston, Mass., and Mr. and Mrs. F. L. Heakley and baby, Mary Beth, of Fairfax spent the Christmas holidays with Mr. and Mrs. W. J. LeGrand.

Edwin S. Barron, of Arlington, will spend the week-end here in the G. L. Doss home. He will be accompanied home Monday by his wife and daughter, who have been spending the month of December here due to the illness of her father.

Mrs. Ruth Jennings, of Route 1, Appomattox, was hostess at a 6:00 o'clock dinner on Tuesday evening. Guests included Mr. and Mrs. J. Newton Jennings and daughter, Susan Ruth; Mr. and Mrs. Sam Anderson. Other visitors in the home were Mr. and Mrs. Edward Harvey, of Pamplin.

Virginia speeds action in move to curb integration.

Mr. and Mrs. Alfred LeGrand spent the week-end in the home of Mr. LeGrand's parents, Mr. and Mrs. W. J. LeGrand, and Mrs. LeGrand's parents, Mr. and Mrs. Hal Pearson.

Mr. and Mrs. Thomas Wooding and daughters, Karen and Olivia, of Painsville, Ohio, and Mr. and Mrs. John Atkins and children, John Thomas, Mae and Robbie, of Nathalie were guests Tusday of Mr. and Mrs. T. W. Wooding.

Mr. and Mrs. James Thackston and daughter, Sandra, of High Point, N. C., spent from Friday until Monday with his mother, Mrs. Sam Anderson and Mrs. Thackston's mother, Mrs. Maud Ranson, of near Pamplin.

Miss Kate O'Brien, of Farmville; Miss Patricia Alvis, of Mary Washington College, and Miss Edith O'Brien, of Washington, are spending the holidays in the F. A. O'Brien home. Guests for the week-end in this home were Mr. and Mrs. Louis Dahl and son, Allen, of Farmville.

Mrs. L. E. Smith had as guests during the holidays: Mr. and Mrs. Gobel Reynolds, of Kentucky; Mr. and Mrs. Thomas Smith, of New York, and Miss Ilene Smith, of Lynchburg. Other guests on Sunday were Mr. and Mrs. Len Smith and family and Mr. and Mrs. A. B. White, all of Lynchburg, and Mr. and Mrs. R. W. Stanley and daughter, Jane Hamner; Mrs. James H. O'Brien, and Clayton Scruggs.

Mr. and Mrs. L. H. Childers, Jr. and daughter, Marilen, of Los Angeles, California, spent the holidays with Mr. and Mrs. L. H. Childers, Sr. Others visiting in this home Sunday were Mr. and Mrs. Jerald Childers and family and Miss Mildred Burgess, of Lynchburg; Mr. and Mrs. Paul Childers and family, of Timberlake; Mr. and Mrs. Ray Godsey and family, and Tom Childers, of Appomattox.

ENTERTAINED FOR PIANO STUDENTS

On Thursday afternoon, Dec. 22, Mrs. Murrell Ferguson entertained her high school piano students with a recital party at her home. A program about the composer Tschaikowsky was presented and each pupil played a selection of the composer's. Those participating were: Nancy Martin, Jacqueline Cobbs, Peggy Godsey, Penny Abbitt, Joella Ferguson, Peggy Wooldridge, Barbara Almond, Margaret Deaner, Winifred Lee, Rebecca Reynolds, Alice Faye Thornhill and Helen Hines, of Naruna. After the program refreshments were served, carrying out the Christmas theme.

THORNHILL - CONNOR

The home of Mr. and Mrs. Jesse L. Torrence was the scene of a quiet wedding on Thursday, December 22, at 7:00 P. M., when their granddaughter, Miss June Carol Connor, daughter of Mr. and Mrs. James Abbitt Connor became the bride of Mr. Donald Wilson Thornhill, son of Mr. and Mrs. Paul Alexander Thornhill, all of Appomattox.

The double-ring ceremony was performed by Dr. Carl A. Collins, Jr., pastor of Liberty Baptist Church.

The rooms were decorated in accord with the Christmas season.

The bride wore a two-piece beige outfit, with brown accessories. Miss Faye Thornhill, sister of the groom, was maid of honor and was attired in a black and wine suit with harmonizing accessories. Robert Allen Connor, brother of the bride, served as best man.

Immediately following the ceremony, a reception was held, with Mrs. James B. Whitehead presiding at the punch bowl. Mrs. W. T. Covington, aunt of the bride, assisted in cutting the cake.

After a northern wedding trip, the couple will make their home in Appomattox.

Church News

St. Ann's Episcopal Church

9:45 A. M. Church School.
Church open for Meditation.

Memorial Methodist Church

Rev. Lee H. Richereek, Pastor
Sunday School, 10 A. M.
C. W. Smith, Supt.
Morning Worship, 11 A. M.
Topic: "Facing the New Year."
Evening Service, 7:30. Sermon topic: "How Old Art Thou?"
Holy Communion will be administered at both services.

Bible Baptist Church

Rev. Randolph Hite, Pastor
Sunday School, 10:00 A. M.
Morning Worship, 11:00 A. M.
Sermon by pastor.
Young People's Meeting, 7 P. M.
Evangelistic Service, 7:30 P. M.
Mid-Week Service, Wed., 7:30 P. M.

Sarah Anne's COOKING CLASS

It will be worth your while to try these cooky recipes. These special treats will delight all the cooky connoisseurs.

Black Walnut Cookies

1-2 cup butter or margarine
1 2-3 cups sugar
2 teaspoons vanilla
2 eggs well beaten
2 1-ounce squares unsweetened chocolate melted
2 cups sifted flour
2 teaspoons baking powder
1-2 teaspoon salt
1-3 cup milk
1 cup black walnuts chopped
12 cup sifted confectioners sugar

Cream butter, sugar and vanilla together. Beat in eggs, add chocolate. Sift dry ingredients and add alternately with the milk, beaten well after each addition. Add nuts. Chill for several hours. Form into balls 1 inch in diameter. Place on a greased baking sheet about two inches apart. Bake 20 minutes in an oven 350 degrees. Roll in powdered sugar.

Apple meringue Bars

1-2 cup butter or margarine
1-2 cup sifted powdered sugar
2 eggs separated
1 1-4 cups of sifted flour
3 apples, peeled and thinly sliced
1-2 cup sugar
1-4 teaspoon cinnamon
1 cup ground walnuts

Cream butter with powdered sugar. Add beaten egg yolks. Beat well. Spread evenly in the bottom of a well-greased 9" x 13" pan. Arrange apple slices over the top. Beat egg whites stiff and gradually add 1-2 cup of sugar, and the cinnamon. Fold in half of the ground nuts and spread mixture over the apples. Sprinkle meringue with the remaining ground nuts. Bake for 40 minutes in an oven 350 degrees. Cool slightly and cut into bars.

Icebox Cinnamon Cookies

3 1-2 cups sifted flour
1 teaspoon baking soda
1 tabelspoon cinnamon
1-4 teaspoon salt
1 cup butter or margarine
1 cup brown sugar firmly packed
1 cup white sugar
2 eggs well beaten
1 cup finely chopped nuts

Sift flour, soda, cinnamon and salt together. Cream butter well, add brown sugar and white sugar gradually. Cream until smooth. Add eggs. Mix in dry ingredients. Add nuts. Divide dough in half. Roll into rolls on a lightly floured board. Wrap each roll in wax paper. Chill overnight. Slice very thin. Place on a greased cooky sheet. Bake 10 to 12 minutes in an oven 350 degrees.

Chocolate Orange Cookies

1-4 cup butter
1-2 cup sugar
1 egg
1 square melted chocolate
1-4 cup flour sifted
1-8 teaspoon salt
1-4 teaspoon vanilla
1-4 cup chopped nuts
1-4 cup candied orange peel cut fine

To the melted chocolate add butter, sugar, egg, flour, salt, vanilla, nuts and orange peel. Beat well. Spread in a shallowed, buttered pan 8 inches square. Bake 25 minutes in an oven 350 degrees. Cut in squares.

Oatmeal Cookies

2 cups sifted flour
1-2 teaspoon salt
1 cup butter or margarine
1-2 cup sifted confectioners sugar
2 teaspoons vanilla
1 cup quick cooking oatmeal
Candied cherries
1 package semisweet chocolate pieces
2 tablespoons milk
Chopped pecans

Cream butter, add sugar and vanilla. Cream well. Sift and salt, and add to butter Beat well. Add oatmeal. Shape 1 tablespoon of ch around each cherry. Place greased cooky sheet, two part. Bake 25 to 30 minu oven 325 degrees. Cool. late mixed with the milk water. Mix until smooth. of each cooky in the choc ture.

Chick Chats

Why do some poultry-raising operations fail? What is different about them that may contribute to their failure? The answers to these questions could, in each case, take detailed study and a considerable amount of space. We will try only to give some general reasons here.

One reason for failure is poor quality poultry. If any one thing is basic to successful poultry raising, it is well-bred stock. The person who buys on price alone will never succeed in the poultry business for long.

Financial Management

Unsound financial management is another cause of failure. It is important to proceed carefully at all times in financing a poultry-raising operation. If possible, follow a budget. Keep records so that you may know exactly where you stand.

Insufficient nkowledge can seriously handicap the poultry raiser, especially the beginner. The person going into poultry raising as a business should know what size flock will be most economical, what his markets are, and what sort of plant he should have.

Such information is usually available from government and industry sources.

Liking for Poultry

Strangely enough, one of the principal reasons for failure — if we are to interpret slipshod management — is an absence of liking for poultry. This is impotrant, for if your heart isn't in the job, there's a definite danger it won't be done right.

The poultry raiser should work out and carry out efficient management routines. In planning them, he should devote to each chore enough time so that it will afford good results, yet keep the over-all time and labor at an economical level.

Disease a Factor

Another big reason for poultry-raising failures is disease. This can beat all the efforts along the lines of breeding, financing, and management. Since commmercially reared poultry are very much subject to disease, the poultryman must constantly prevent and control it.

By following modern methods of disease prevention, and practicing sound management, and knowing where you are going in the poultry business, you can avoid these principle reasons for failure.

Bonn will oppose unity negotiations with Soviet.

WE WILL BE
CLOSED
Monday, January 2
GRINELS MOTOR CO.
Your Friendly Ford Dealer
Phone 2121 License No. 729 Appomattox, Va.

PUBLICATION OF ANNUAL REPORT OF
The County School Board
OF APPOMATTOX, FOR THE YEAR ENDING JUNE 30, 1955

1954-1955

RECEIPTS

STATE RECEIPTS: (From State Funds)	
General Appropriation and Transportation	$17
Rural Supervision	
Supervising Principals	
Special Education (Adult Education)	
Discretionary Fund	
Vocational Education (Including Canneries)	
Teacher's Sick Leave	
School Lunch Program	
TOTAL STATE RECEIPTS	$21
FROM COUNTY FUNDS:	
County Levies	$ 9
Appropriation from Board of Supervisors	8
Delinquent Taxes	
Balance on Hand, July 1, 1954	2
TOTAL COUNTY FUNDS	$21
FROM OTHER FUNDS:	
Tuition from Other Divisions and from Private Sources	$ 1
Special Fees from Pupils	
Sale of Supplies & Equipment (Including Sale of Cans)	
Rents and Rebates & Fire Ins. Adjustments	
Gasoline Tax Refund and Fee for Use of School Buses	
Donations for School Libraries	
Other Funds (Reimbursement by Lunchroom Employees for Social Security and Miscellaneous Items	
TOTAL FROM OTHER FUNDS	$ 3
TOTAL RECEIPTS	$43

EXPENDITURES

ADMINISTRATION:	
Per Diem and Expenses of School Board Members	$
Compensation of Clerk of Board	
Compensation of Secretary to Supt. & Other Clerical Work	
Postage, Telephone and Telegraph	
Office Equipment and Supplies	
Other Administrative Expenses	
Compensation of Superintendent from School Board	
TOTAL ADMINISTRATION	$
INSTRUCTION	
Regular Day School	$23
Special Vocational Instruction (Including Farm Machinery and Canneries	
TOTAL INSTRUCTION	$25
OTHER INSTRUCTIONAL COSTS:	
Travel of Vocational Teachers, Supervisors & Visiting Teacher	$
Compensation of Clerks to Principals	
Tuition Paid Other Divisions	
General Supplies	
Libraries	
General Shop Supplies	
Textbooks Furnished Free	
Vocational Supplies	
Other Instructional Costs	
TOTAL OTHER INSTRUCTIONAL COSTS	$ 1
AUXILIARY AGENCIES:	
Transportation (Compensation of Drivers, Gas, Oil, Tires, Tubes, Repairs, Grease, and Insurance	$ 4
Replacement of Busses	
Other Auxiliary Agencies (Including Canneries)	
Cafeterias — School Lunch	
TOTAL AUXILIARY AGENCIES	$ 9
OPERATION OF SCHOOL PLANTS:	
Wages of Janitors for Schools	$
Water, Fuel, and Electric Current	1
Janitor Supplies	
Telephone Service to Schools	
Cost of Operation & Maintenance of Motor Vehicles	
TOTAL OPERATION	$ 3
MAINTENANCE OF SCHOOL PLANTS: (Upkeep of Buildings and Grounds, Repairs and Replacement of Furniture and Fixtures)	$
FIXED CHARGES: (Fire and Liability Insurance, Workmen's Compensation, Rent, and Social Security Taxes)	
CAPITAL OUTLAY: (Equipment for Buildings, Purchase of Land)	
DEBT SERVICE: (Payment of Bonds and Literary Loans and Interest on Same)	
TOTAL EXPENDITURES	$43

Respectfully Submitted:

J. A. BURKE, Superintendent
12/9/55

No. 61 of A Series . . .

IT IS FINE TO GROW WITH APPOMATTOX

Back a year ago, across the top of this Community Page, we ran the headline: "Appomattox Will Thrive, in '55." We were hopeful that our community would have a good year, and we believed that the essential requirements existed for a year of progress and achievement.

Now that we are at the end of the year, we can look back and see that 1955 HAS been a good year in Appomattox. We believe our community did THRIVE in '55! And so today, we want to take this occasion to thank all of our friends for their cooperation and patronage during the past year. Despite all of our plans and hopes, we could not have a year of growth without the loyal aid of friends. As individuals and as a group, the sponsors of this community-building feature, wish each and every one of you a very happy and prosperous New Year, and we hope that during the year 1956 we will go forward to even greater achievements . . . with your continued help.

Many factors contributed to the general success of 1955. Business has been excellent in most areas of the United States and it was only to be expected that Appomattox would share in the prosperity levels of the nation. But, it is true that there are many individual variations in our economy, and the community prospers most and the town grows more rapidly and more soundly which has a solid foundation of spiritual and material interest. We are proud of the balanced foundation of our local economy. We are in the midst of a fine farming section, which combines tobacco, dairying, beef cattle, timber, grain and general agriculture to present as good an opportunity as can be found. Then too, Appomattox is most fortunate to have some outstanding payroll industries. These plants had fine production during the past year, and our community could not have reached its present standard without their vital contribution. The community got a tremendous boost this year by the coming of several hundred Pipeline workers and their families, and the happy experience of making them feel at home was a feature of the year. All these and other factors had a part.

We believe that a good payroll town in the midst of a fine farming section . . . a town with varied business activities, and wide-awake and progressive business men . . . has a splendid future. We believe that opportunity is unlimited here. We welcome new families to our community . . . we are happy to see new houses going up . . . we note with pride the improvement of our schools . . . we are enriched by the church life of our community . . . we are proud of our civic clubs and organizations . . . we take note of the soundness of our government . . . and so we can and we do look forward to "Growing with Appomattox."

Maybe you do not make New Year Resolutions! But if you do: here's one . . . Trade in Appomattox, your home community, in 1956 . . . and join hands with us to make our Town the Best.

This Community Message Sponsored by the following "Growing With Appomattox" firms and institutions, as a public service

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J. E. Sears & Co., Inc.
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Maude's Hot Shop
Route 460—1 Mile West of Appomattox
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Our aim is to give a wide variety of the best foods.

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Appomattox, Virginia

Moses Motor Co.
Chevrolet & Oldsmobile
Minneapolis-Moline Tractors and All Farm Equipment
Sales and Service That Satisfies
Dial 3773

Appomattox Hardware Co., Inc.
Dial 3131
A complete line of Hardware
Appliances - Plumbing - Housewares

Farmers National Bank
Member F. D. I. C.
Member Federal Reserve
Dial 3001

Garst & Jamerson
Wood, Lumber and Ties
Dial 2451

Appomattox Telephone Co.
Growing With and Serving the Appomattox Area

Grinels Motor Co.
Ford Sales & Service
Dial Appomattox 2121

Coleman's Feed & Seed Store
Your Southern States Dealer
Dial 3663 Appomattox, Va.